

# Bhel Puri

India. Method to prepare this delightful recipe is explained in simple steps

Bhulpuri is a very popular snack across

Ingredients

Serves: 2  
Preparing time: 10 minutes

|       |       |   |
|-------|-------|---|
| 3     | cups  | Puffed rice                               |
| 1 1/2 | cups  | Besan flour chips (paapri or papdigatiya) |
| 3/4   | cup   | Thin Besan noodles (sev)                  |
| 2     | cups  | Potato, boiled and mashed                 |
| 1     | cup   | Onions, chopped                           |
| 1/2   | cup   | Tomato, finely chopped                    |
| 1/2   | cup   | Coriander leaves, chopped                 |
| 1     | tsp   | Black pepper powder                       |
| 1     | tsp   | Red Chilli powder                         |
| 2     | tsp   | Green chillies, finely chopped            |
| 1     | tbsp  | Tamarind sauce                            |
| 1     | tbsp  | Lemon juice                               |
| 1     | tbsp  | Mint chutney                              |
| 2     | taste | Salt                                      |

## Method

**Take** a large bowl and mix: puffed rice, besan flour chips, sev (besan noodles), black pepper powder, chilli powder and salt.

**Add** chopped onions, mashed potatoes, chopped green chillies and lemon juice.

Mix bhel with a spoon.

Then, **add** chopped tomato, mint chutney, tamarind sauce. Mix well.

Finally, **sprinkle** chopped coriander leaves over bhulpuri recipe and serve immediately.

g a r i m a c h a u d h a r y